

STARTERS

CHICKEN TENDERLOINS

Hand-battered chicken tenderloins with honey mustard and BBQ ranch. 11.25

MARYLAND CRAB CAKE

Jumbo lump crab cake with a charred tomato, roasted corn and sweet onion relish. 15.95

SPINACH & ARTICHOKE DIP

Served with flatbread. 12.50

CALAMARI

Panko crust, white and black sesame seeds, drizzled with Wasabi cream. Served with apricot-ginger dipping sauce. 14.25

FRENCH ONION SOUP

Classically prepared. 6.95

BUFFALO SHRIMP

Crispy jumbo shrimp, tossed in Buffalo sauce. Served with buttermilk bleu cheese. 15.75

GRILLED PORTOBELLO MUSHROOMS

Woodland mushrooms, marinated and grilled, crispy onion strings. 10.75

ONION RINGS

Served with house-made dipping sauce. 10.65

SALADS

CHOP CHOP

Crisp greens tossed with oven-roasted turkey, tomato, garbanzo beans, roasted pumpkin seeds, Gouda, sun-dried blueberries and avocado in our herb vinaigrette. 16.25

CHOPHOUSE CHICKEN SALAD

Grilled chicken, hickory bacon, avocado, bleu cheese, fire roasted corn and tomatoes tossed with mixed greens and citrus vinaigrette. 16.25

GRILLED TENDERLOIN SALAD*

Center cut tenderloin with red onion, bacon, Roma tomatoes, walnuts, red peppers and crumbled Bleu cheese in our herb vinaigrette 19.75

CLASSIC CAESAR SALAD

Traditional Caesar salad with your choice of grilled chicken or grilled salmon. 16.45 Original 11.00

CHOPHOUSE SALAD

Mixed greens, tomatoes, cucumbers, carrots and croutons with herb vinaigrette. 5.25

WEDGE SALAD

A fresh wedge of iceberg lettuce, topped with bleu cheese crumbles, Smokehouse bacon, tomatoes, and creamy bleu cheese dressing. 7.95

PLATES

Served with House Salad and choice of White Cheddar Mashed Potatoes, Seasoned Fries or Wild Rice Pilaf.

MARYLAND CRAB CAKES

Jumbo lump crab cakes with a charred tomato, roasted corn and sweet onion relish. 30.25

CHICKEN PICATTA

Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers and white wine. 26.50

CITRUS SALMON*

Sautéed haricot vert and Roma tomatoes with orange beurre blanc. 29.00

TENDERLOIN TIPS & MUSHROOMS*

Beef tenderloin tips pan seared with a balsamic Stout glaze. 26.25

CLASSICS

Served with House Salad and choice of White Cheddar Mashed Potatoes, Seasoned Fries, or Wild Rice Pilaf.

FILET MIGNON* 8-ounce 41.95

NEW YORK STRIP* 12-ounce 39.95

TOP SIRLOIN* 11-ounce 29.65

Make your selection a Surf-and-Turf

Add Jumbo Shrimp 9.75

SANDWICHES

Served with a choice of White Cheddar Mashed Potatoes, Seasoned Fries, House Slaw, Wild Rice Pilaf, Caesar Salad or House Salad.

HONEY CHICKEN SANDWICH

Grilled with honey mustard, Swiss cheese and hickory smoked bacon. 13.00

CHOPHOUSE CHEESEBURGER*

8 oz. fresh ground beef grilled to order. 14.75

STOUT BBQ BACON BURGER*

8 oz. of fresh ground beef, topped with Stout BBQ, white cheddar cheese and hickory smoked bacon. 15.75

REUBEN SANDWICH

Corned beef, swiss cheese, stout sauerkraut and thousand island dressing on grilled marble rye. 13.25

PRIME AND CHEDDAR

Prime Rib and White Cheddar on butter grilled Italian bread with Horseradish Aioli Cream and rosemary au jus. 17.50

TURKEY CLUB

Fresh sliced turkey breast with sliced tomato, shredded lettuce, avocado, and smokehouse bacon. Served on wheat bread with citrus mayonnaise. 13.50

GRILLED PORTOBELLO SANDWICH

Grilled Portobello mushroom with caramelized onions and roasted red peppers on a brioche bun with pesto mayonnaise. 13.50

SALMON BLT*

Fresh, grilled salmon filet on crisp mixed greens, tomato, bacon and cracked mustard aioli. 16.25

SIDES

Sautéed Spinach • Roasted Asparagus
Bourbon Mushrooms • Haricot Vert
White Cheddar Mashed Potatoes
Seasoned Fries • Wild Rice Pilaf 6.00

DESSERT

CHOCOLATE CAKE

4 layer chocolate cake frosted with chocolate ganache and accented with toasted almonds. Served A la mode. 8.95

CHEESECAKE

Creamy New York-style cheesecake on a graham cracker crust with choice of Port Strawberry sauce or fresh seasonal berries. 7.50

ICE CREAM

A scoop of Vanilla ice cream with fresh seasonal berries. 3.25

Tax & Gratuity Not Included. A \$1.00 charge will be applied for splitting plates.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

***Some of our products contain milk, tree nuts, peanuts, soy, wheat, egg, crustacean, shellfish or fish.*

**Denver ChopHouse & Brewery
at Denver International Airport**

WINES

	6oz.	9oz.	
	Glass	Glass	Bottle
Cabernet Sauvignon			
Buehler, Napa	15	23	60
Franciscan, Napa Valley	15	23	60
Louis Martini, Sonoma	10	15	40
Caymus, Napa Valley	30	45	120
Stag's Leap 'Artemis', Napa	29	44	116
Merlot			
Josh Cellars, California	14	21	56
Sterling Vintner's Collection, California	10	15	40
Pinot Noir			
A by Acacia, California	11	17	44
Bergstrom Cumberland Reserve, OR	22	33	88
La Crema, Sonoma	15	23	60
Interesting Reds			
Cline 'Cashmere', California	10	15	40
Infinite Monkey Theorem 'Blind Watchmaker', Grand Valley, Colorado	14	21	56
Terrazas Malbec, Mendoza	12	18	48
Penfolds Bin 28 Shiraz, Australia	15	23	60
Chardonnay			
Cakebread, Napa	22	33	88
Jordan, Russian River, California	18	27	72
Newton 'Red Label', Napa	17	26	68
Sterling Vintner's Collection, California	10	15	40
Interesting Whites			
Schmitt Söhne Reisling, Longuich, Germany	9	14	36
Principato Pinot Grigio, Italy	8	12	32
Simi Sauvignon Blanc, Sonoma County	10	15	40
Villa Maria Sauvignon Blanc, New Zealand	12	18	48
Port			
Taylor Fladgate Port 10 Year Tawny	11 (3 oz)		92
Sparkling Wine/Champagne			
Enza Prosecco, Italy	9	14	36
Korbel Brut, California 187ml			10
Chandon Brut, California 187ml			14

SPIRITS

Bourbon/Whiskey		Vodka
Jack Daniel's		Smirnoff
Blanton's		Ketel One
Bulleit		Ketel One Oranje
Maker's Mark		Tito's Handmade Vodka
Knob Creek Rye		Absolut, Absolut Citron
Crown Royal		Absolut Peppar
Woodford Reserve		Stoli Blueberi
Tin Cup		Grey Goose
Stranahan's		
Jameson	Gin	
Breckenridge	Beefeater	
Leopold Bros.	Hendrick's	
	Tanqueray	
	Bombay Sapphire	
Scotch Whiskey		Tequila
Johnny Walker Black		Jose Cuervo Gold
McCallan 18		Patrón Silver
Glenfeddich 15		Maestro Dobel
Dewar's		1800 Reposado
		1800 Silver
Rum		
Bacardi Superior		
Sammy's Beach Bar Rum		
Malibu		
Captain Morgan		
Cordials/Port		
Amaretto	Peach Schnapps	Fireball
Baileys	St. Germain	Jägermeister
Chambord	Southern Comfort	Martini & Rossi Dry
Grand Marnier	Grand Marnier	Martini & Rossi Sweet
Kahlúa	Triple Sec	Taylor Fladgate 10 yr Tawny

HANDCRAFTED BEER

Available in a 14 oz. or 20 oz. draft

DORTMUNDER LAGER

A Blonde Lager style indigenous to Dortmund, Germany. This lager is brewed with German Pilsen, Light Munich and Cara Helles malts that lend a light-bodied, almost sweet flavor, as well as Nugget and Mt. Hood hops for an assertive but not overpowering hoppiness and clean aftertaste.

PALE ALE

This American Pale Ale is medium-bodied, generously flavored with Simcoe and Amarillo hops, and accented with a light caramel malt character.

DARK MUNICH LAGER

Styled after the modern Munich style called Munich Dunkel, this beer is dark amber in color with a predominant malty character and smooth caramel essence. We brew this Lager with European Munich, Crystal and Chocolate malts and use hops sparingly to leave an overall light on-the-palate flavor.

SEASONAL SELECTION

Ask your server for our current seasonal offering.

Can't decide?

Try our beer sampler comprised of a few ounces of each handcrafted brew on tap.

BOTTLED BEER

Hazed & Infused	Sam Adams Seasonal
Buffalo Gold	Bud Light
Shake Chocolate Porter	Budweiser
Sweaty Betty	Michelob Ultra
Corona Extra	Omission Pale Ale (Gluten Free)
Heineken	Omission IPA (Gluten Free)
Blue Moon	Angry Orchard
Samuel Adams Rebel IPA	

PREMIUM COCKTAILS

PREMIUM CITRUS MARGARITA

Patron Silver, Grand Marnier, sweet and sour, served with an orange wedge.

WOODFORD RESERVE MANHATTAN

Woodford Reserve small batch bourbon shaken over ice with a dash of sweet vermouth then strained and served "up" with a maraschino cherry.

LUXURIOUS LEMON GINGER FIZZ

Hendrick's Gin, lemongrass syrup, and ginger ale served with fresh lemon.

BLUEBERRY LEMONADE

Stoli Blueberi, fresh lemon, blueberries, sugar shaken, served 'up' in a sugar rimmed glass.

BASIL MARTINI

Hendrick's Gin, muddled basil, simple syrup and fresh squeezed lime juice.

THE VERANDA

Fresh strawberries, Absolut Citron, St. Germain, lemon.

CLASSIC COCKTAILS

CHOPHOUSE COSMO

Ketel One Oranje, Grand Marnier and a splash of cranberry juice, served with a lemon twist.

THE ONE MARTINI

Ketel One vodka, dry vermouth and bleu cheese stuffed olives.

ABSOLUT PEPPAR MARY

A double pour of Absolut Peppar vodka perfectly married with our spicy bloody mary mix.

CLASSIC MANHATTAN

Maker's Mark bourbon vigorously shaken with sweet vermouth, Angostura bitters and a maraschino cherry.

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